

Claims

1. A dry composition comprising isomaltulose and trehalose.
2. A composition according to claim 1 characterized in that the weight ratio of isomaltulose to trehalose is from 10:90 to 90:10.
3. A composition according to claim 1 or 2 characterized in that said composition further comprises at least one intense sweetener.
4. A composition according to anyone of claims 1 to 3 characterized in that said composition comprises a further carbohydrate (A) selected from the group consisting of fructose, sucrose, invert sugar, polyol and mixtures thereof.
5. A liquid blend comprising a liquid and a dry composition according to anyone of claims 1 to 3.
6. A liquid blend according to claim 5 characterized in that said blend is comprising a further carbohydrate (B) selected from the group consisting of fructose, fructose syrups, sucrose, invert sugar, polyol and mixtures thereof.
7. A solid or semi-solid comestible characterized in that said comestible is comprising edible ingredients and at least 5% of dry substance of said comestible is a dry composition comprising:
 - a) isomaltulose and trehalose, or,
 - b) isomaltulose, trehalose and at least one intense sweetener and/or carbohydrate (A) selected from the group consisting of fructose, sucrose, invert sugar, polyol and mixtures thereof.
8. A liquid comestible characterized in that it is comprising

- a) Edible ingredients and a liquid blend according to claim 5 or 6 and optionally a liquid, or
 - b) a liquid and a comestible according to claim 7.
9. A comestible according to claim 7 or 8 characterized in that said comestible is selected from the group consisting of tablets, bars, confectionery, beverages, beverage concentrates, gels, drink powders, diabetic food, baby food, infant food, dietetic food, slimming food, food for special dietary needs, and medical food.
10. A beverage according to claim 9 characterized in that said beverage is selected from the group consisting of hypotonic beverages, soft drinks, sports drinks, hypertonic beverages, energy drinks, and isotonic beverages.
11. A beverage according to claim 10 characterized in that it is comprising further carbohydrates, proteins, peptides, amino acids, antioxidants, fats, vitamins, trace elements, electrolytes, intense sweeteners, edible acids, flavors and/or mixtures thereof.
12. A beverage according to claim 11 characterized in that said further carbohydrates are selected from the group consisting of monosaccharides, disaccharides, gelling starches, starch hydrolysates, dextrins, fibers, polyols and mixtures thereof.
13. A beverage according to anyone of claims 10 to 12 characterized in that at least 50% of the dry substance of said beverage is a dry composition containing:
 - a) isomaltulose and trehalose, or,
 - b) isomaltulose, trehalose, at least one intense sweetener and/or carbohydrate (A) selected from the group consisting of fructose, sucrose, invert sugar, polyol and mixtures thereof.

14. A beverage according to anyone of claims 10 to 12 characterized in that at least 80%, preferably at least 90%, more preferably at least 95% of the dry substance of said beverage is a dry composition containing:
 - a) isomaltulose and trehalose, or,
 - b) isomaltulose, trehalose, at least one intense sweetener and/or carbohydrate (A) selected from the group consisting of fructose, sucrose, invert sugar, polyol and mixtures thereof.
15. A beverage according to anyone of claims 10 to 14 characterized in that said beverage is an isotonic beverage and that it is comprising isomaltulose, trehalose and sucrose and the weight ratio of isomaltulose, trehalose to sucrose is from 30:70 to 90:10, preferably from 30:70 to 80:20.
16. An isotonic beverage according to claim 15 characterized in that said beverage is comprising at least one intense sweetener, isomaltulose, trehalose and sucrose and the weight ratio of isomaltulose, trehalose to sucrose is from 30:70 to 90:10, preferably from 30:70 to 50:50, more preferably from 30:70 to 40:60.
17. An isotonic beverage according to claim 15 or 16 characterized in that said beverage further comprises a polyol or a mixture of polyols.
18. A method of preserving osmolality of a beverage, preferably an isotonic beverage by replacing 20 to 90%, preferably 30 to 80% by weight of sucrose with trehalose and isomaltulose.
19. A method according to claim 18 characterized in that at least one intense sweetener is added.
20. A method according to claim 18 or 19 characterized in that a polyol or a mixture of polyols is added.

21. A method according to anyone of claims 18 to 20 characterized in that osmolality is preserved for at least one month at ambient temperature, preferably for at least 3 months.
22. Use of a dry composition comprising isomaltulose and trehalose.
23. Use of trehalose and isomaltulose for preserving the osmolality of beverages selected from the group consisting of hypotonic beverages, soft drinks, sports drinks, hypertonic beverages, energy drinks, and isotonic beverages.
24. Use of trehalose and isomaltulose to increase the storage stability of beverages preferably isotonic beverages.